

# Spiced Pear Crumble Cake

with Caramel Drizzle

Grab your Meal Kit with this symbol



Pear



Lemon



Flaked Almonds



Classic Oat Mix



Vanilla-Flavoured Syrup



Brown Sugar



Sweet Golden Spice Blend



Basic Sponge Mix



Caramel Sauce

Prep in: **20 mins**  
Ready in: **2 hours**

Perfect for entertaining (or if you just fancy an afternoon treat), this spiced pear crumble cake is equal parts soft, spongy and tasty.

### Pantry items

Vegetable Oil, Butter, Eggs



## Before you start

Wash your hands and any fresh food.

## You will need

25cm round cake tin lined with baking paper · Electric beaters

## Ingredients

	6-8 Slices
pear	1
lemon	1
vegetable oil*	200 ml
butter*	60g
flaked almonds	1 medium packet
classic oat mix	½ packet
eggs*	2
vanilla-flavoured syrup	1 medium packet
brown sugar	1 packet
sweet golden spice blend	1 medium sachet
basic sponge mix	1 medium packet
caramel sauce	1 medium packet

### \*Pantry Items

## Nutrition

Avg Qty	Per Serving*	Per 100g
Energy (kJ)	3120kJ (745Cal)	1416kJ (338Cal)
Protein (g)	8.5g	3.9g
Fat, total (g)	45.3g	20.6g
- saturated (g)	12.2g	5.5g
Carbohydrate (g)	73.1g	33.2g
- sugars (g)	42.8g	19.4g
Sodium (mg)	557mg	253mg

The quantities provided above are averages only.

\*Nutritional information is based on 7 servings.

## Allergens

Always read product labels for the most up-to-date allergen information.

Visit [hellofresh.com.au/foodinfo](https://www.hellofresh.com.au/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

1



## Get prepped

- Preheat oven to **180°C/160°C fan-forced**. Grease and line the cake tin with baking paper.
- Finely chop **pear**. Zest **lemon**. Measure 200ml of **vegetable oil**.
- In a medium heatproof bowl, melt the **butter** in a microwave. Add **flaked almonds** and **classic oat mix (see ingredients)** and stir to combine.

3



## Bake the cake

- Pour **cake batter** into the lined cake tin, then evenly sprinkle **crumble mix** over.
- Bake for **45 minutes to 1 hour** or until firm to touch and a skewer inserted comes out clean.
- Set aside to cool completely in the tin.

2



## Make the cake batter

- In a large bowl, place the measured **vegetable oil**, the **eggs**, **vanilla-flavoured syrup**, **brown sugar** and the **lemon zest**. Beat with electric beaters until light and fluffy, **2-3 minutes**.
- Using a wooden spoon, fold in **sweet golden spice blend** and **basic sponge mix** until just combined. Add **pear** and gently fold until just combined.

4



## Serve up

- Transfer spiced pear crumble cake to a plate or serving board. Drizzle **caramel sauce** over cake. Slice and serve. Enjoy!

## We're here to help!

Scan here if you have any questions or concerns



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